

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

APPLICANT: Kvist et al. GROUP: 4970  
SERIAL NO: 10/815,045 EXAMINER: Carolyn A. Paden  
FILED: March 30, 2004  
FOR: PROCESS FOR FRACTIONATION OF OILSEED PRESS  
CAKES AND MEALS

Mail Stop Patent Application  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

OK TO ENTER  
12-12-07

RESPONSE

This is in response to the Office Action mailed on September 6, 2007.

Claims 1-7, 28 and 29 have now been rejected under 35 U.S.C. §103(a) as being unpatentable over the Klockeman thesis, in view of Reverso, U.S. Patent No. 6,103,516.

The Examiner's rejection is respectfully traversed.

The Applicants' invention is directed to a process for the wet fractionation of oil seed press cake and/or meal. This process comprises dispersing oil seed press cake or meal in water and subjecting it to a combined treatment of wet milling, enzymatic treatment by using one or a combination of the following enzymes: beta-glucanase, xylanase, hemicellulase, arabinase and pectinase and heat, followed by a sequential fractionation at an elevated temperature using centrifugal forces and size exclusion (ultrafiltration) so as to yield one or more fibrous-rich fractions, at least three different protein-rich fractions, optionally an oil-rich fraction, a sugar-rich fraction and a phytate-rich fraction, The final step consists of drying or partial evaporation of the above-said fractions.